JILL ALLEN  
Tillamook Creamery  
OREGON, USA  
Jill has been evaluating dairy products for 19 plus years for Tillamook County Creamery Association in Tillamook, Oregon. She is currently Tillamook County Creamery Association’s Director of R&D for Cheese, Butter, and Spreads product development.

GREG ANDERSON  
Kroger Company  
MINNESOTA, USA  
Greg has 47 years of dairy experience that includes cheese manufacturing, cheese processing, quality control, new product development, dairy sourcing, food service and retail cheese sales.

DR. GABRIELE ARLOTTI  
Consortio Conva - Nazionale Parmigiano Reggiano  
ITALY  
Gabriele Carlo Arlotti has been a member of the international jury of the World Cheese Awards since 2013. In 2014 he graduated Taster - Trainer of Parmigiano Reggiano (1st and 2nd level Apr course).

ANTONIOS ATHANASOLAS  
Hellenic Dairies SA  
GREECE  
Antonios is head of Research & Development at Hellenic Dairies SA, where he has been working since 2001. He is a food scientist and technologist and has a masters degree in Food safety and public health. Antonios judged at the 2014 WCCC.

KIRK BALDWIN  
Valley Queen  
SOUTH DAKOTA, USA  
Kirk is a Food Scientist at Valley Queen. Kirk has 35 years of dairy and cheese experience, including cheese research, teaching and industry production. Kirk has served as a judge for Collegiate Dairy Product Competitions, a coach for FFA dairy products teams and has volunteered at many WCMA Championship Contests.

MARC BATES  
Bates Consulting  
OREGON, USA  
Marc managed the Washington State University Creamery for 27 years and offered Cheesemaking, Pasteurization, and Food Safety Short courses in association with major universities and large companies in the Pacific Northwest.
LARRY BELL
LBell Consulting
WISCONSIN, USA
Larry has 40 years of experience in the dairy industry in quality control, R&D, and food safety. He currently serves as a consultant.

DR. RICHARD DARGAN
Dargan Dairy Consulting
FLORIDA, USA
Richard has over 35 years of experience in the cheese industry, including roles in operations, purchasing, supplier food safety, and quality. He currently provides consulting services to industry related to cheese passing, environmental food safety, cheese grading and quality assurance.

DOMINIQUE DELUGEAU
Saputo Cheese
WISCONSIN, USA
Dominique is a senior executive at Saputo (prior to that Schuman Cheese, BelGioioso and Lactalis). He has judged in many contests over last 20 years. He is currently serving as an Executive Board Member of IDDBA and is ex-President of ACS, WSCI, CIAA.

KIMBERLEE BURRINGTON
Center for Dairy Research
WISCONSIN, USA
Kimberlee has 30+ years of experience in product development, 21 of those years in dairy at CDR. She is an experienced judge for dairy ingredients and yogurt.

SANNE DE BRUIJN
South Dakota State University
SOUTH DAKOTA, USA
Sanne de Bruijn is a senior at South Dakota State University double majoring in Dairy Production and Dairy Manufacturing with a minor in Food Safety. Her dairy background involves experiences in the Netherlands (where she is originally from), New Zealand, and the US.

DOUWE DIJKSTRA
Rouveen Kaasspecialiteiten
NETHERLANDS
Douwe has eight years of experience in quality control in fresh frozen meal solutions for airlines and over three years of experience in product development in “Gouda type” cheese, developing mainly “Gouda” cheeses with herbs and different starter cultures.
WORLD CHAMPIONSHIP CHEESE CONTEST

DR. MARYANNE DRAKE
North Carolina State University
NORTH CAROLINA, USA
MaryAnne is a William Neal Reynolds Distinguished Professor and Director of the Southeast Dairy Foods Research Center at North Carolina State University where she conducts research on the flavor and flavor chemistry of dairy foods.

DR. NANA FARKYE
Cal Poly
CALIFORNIA, USA
Dr. Farkye is a professor emeritus of dairy science at Cal Poly State Univ., San Luis Obispo and a consultant to the dairy foods industry. His interests are in cheese technology and ripening and cultured dairy products.

ADRIAN FOWLER
Fowler’s Forest Dairies, Ltd.
UNITED KINGDOM
Born and bred into the dairy industry and the 14th generation of English Cheese Makers. Constantly helping local farmers and cheese makers produce consistent quality. Judging experience throughout the United Kingdom.

DR. MUCIO FURTADO
DuPont
BRAZIL
Mucio is an expert on ripened cheeses from Italy, France, Holland, Denmark, Switzerland, and the USA. He has 30 years of experience in cheesemaking working in Latin America countries, from Mexico to Chile.

CHAD GALER
Dairy Management Inc.
ILLINOIS, USA
Chad is the VP of Product Research and Food Safety with the National Dairy Council, working across the dairy industry to drive innovation and safety through research investments. Previously, Chad worked for 16 years at Kraft Foods in the Cheese Division.

DR. KEITH GLEWIS
FoodPlus Technical Consultants
AUSTRALIA
Keith is an experienced Cheese Show Judge and Factory Grader from Australia, having judged at Nantwich and many Australian Dairy Shows. Keith’s industry experience includes 25 years with Fonterra Australia in roles covering Cheese Technical, Cultures, R&D, and Optimisation.
GLENN HATCHER  
Pacific Cheese  
CALIFORNIA, USA

Glenn is currently Director of Quality Systems for Pacific Cheese Co. He is a Registered Microbiologist (RM/AAM) and Certified Quality Auditor (CQA/ASQ) with over 50 years of global experience in the development and manufacture of various cheeses, dairy ingredients and cultures.

ENDA HOWLEY  
Oruna  
IRELAND

Enda is a master cheese grader with more than 20 years of cheese grading experience primarily in Ireland & the UK. He leads the cheese grading team within Kerrygold Oruna, Ireland's largest exporter of Dairy products.

JOHN JAEGGI  
Center for Dairy Research  
WISCONSIN, USA

John coordinates the Center for Dairy Research Cheese Industry and Applications Group. He is actively involved with ingredient suppliers, manufacturers, converters, retailers, brokers, and end users of cheese. He also works with research activities as well as training courses.

GERRIT JANSEN  
FrieslandCampina  
NETHERLANDS

Gerrit has over 30 years of experience working for Royal FrieslandCampina as Cheese Specialist, specialized in ripening and evaluating Dutch Cheeses.

LUIS JIMÉNEZ-MAROTO  
Center for Dairy Research  
MEXICO

Luis has worked on sensory evaluation for cheese for the better part of a decade and has been a cheese judge for over 10 years. Luis is currently pursuing a PhD investigating the extension of performance shelf life of cheese using low temperature storage and high pressure processing.

ANDY JOHNSON  
Center for Dairy Research  
WISCONSIN, USA

As a licensed cheesemaker with over a decade of industry experience, Andy Johnson brings a great deal of knowledge and expertise to CDR clients looking to develop and refine their products. Andy's focus is on specialty cheese with an emphasis on sheep and goat cheeses.
WORLD CHAMPIONSHIP CHEESE CONTEST

DR. MARK JOHNSON
Center for Dairy Research
WISCONSIN, USA
Mark has a Ph.D in Food Science and has been with CDR for more than 30 years. His research interests include developing, manufacturing and ripening protocols for unique cheeses, the study of cheese characteristics and cheese defects.

REANNA JONES
Continental Dairy Facilities, LLC
TEXAS, USA
Reanna was the 2018 1st place contestant in the National Dairy Products Judging Competition in cheddar and cottage cheese. She’s a graduate of The University of Tennessee with a B.S. in Food Science. She now works at Continental Dairy Facilities Southwest, LLC.

SAMIR KALIT, PH. D.
University of Zagreb
CROATIA
Prof. Samir Kalit, Ph.D. is a full-time professor at the University of Zagreb, Faculty of Agriculture. He is head of the Department of Dairy Science. His scientific and professional interests are milk quality, cheesemaking, traditional dairy products and biochemistry of cheese ripening.

DIETER KOCHE-HARTKE
Deutsches Milchkontor
GERMANY
As a milk technologist, Dieter has over 30 years of cheese experience as a quality manager. He participates regularly evaluating cheese and milk products in their factories and in many product contests.

DAN KONZ
DairiConcepts
MINNESOTA, USA
Dan has worked in the dairy industry for 43 years, with the last 20 years as the cheese grader for DairiConcepts. He has previously judged in the U.S. and the World Championship Cheese Contests and with the State of MN for several contests they sponsor throughout the year.

DREW KORDUS
Great Lakes Cheese
WISCONSIN, USA
Quality Assurance Supervisor for Great Lakes Cheese-Plymouth with a demonstrated history of working in the food production industry. Skilled in Sensory Evaluation, Quality Assurance, Microbiology, Continuous Improvement, and Internal Auditing.
LAURA LAEHN-BLOCK
Masters Gallery
WISCONSIN, USA
Laura is the Raw Material Grading Manager at Masters Gallery Foods. She has been a licensed grader for eight years in American Cheese, and for six years in Swiss. Laura has judged for Wisconsin State Fair, USCCC, WCCC, and the Swiss Cheese Awards in Switzerland.

SUSAN LARSON, PH. D.
Center for Dairy Research
WISCONSIN, USA
Susan has worked at the Center for Dairy Research with dairy ingredients in applications and functionality for over ten years. Susan also has evaluated dairy ingredients.

TERRY LENSMIRE
Lensmire Dairy Consulting
WISCONSIN, USA
Terry has been a licensed cheesemaker for over 46 years and a licensed grader over 40 years. He started learning the art of cheesemaking from his father and grandfather at the age of 8. He has worked in quality, cheese grading, technical services, product development and as a plant manager.

CHARLES LINDBERG
NEW YORK, USA
Charles recently retired after a 33 year career with the New York State Department of Agriculture and Markets holding the position of Manager of Dairy Regulatory Programs. He has worked with NYSCMA and Cornell University to develop and present cheese sensory evaluation workshops.

DR. ARNOLDO LOPEZ-HERNANDEZ
University of Wisconsin
MEXICO
Arnoldo is an Instructor in the departments of Food Science and Chemical Engineering at the University of Wisconsin. He has also been in charge of the Sensory Analysis Laboratory at UW Madison. He has been on projects for Hispanic cheeses made in Mexico, US, Central America and the Caribbean.

THIERRY MARTIN
Agropur Canada
CANADA
Thierry was born and raised in Switzerland and has over 40 years in the cheese-making industry in multiple roles. He is currently a Senior Master Cheese Maker for a major cheese producer in Canada.
WORLD CHAMPIONSHIP CHEESE CONTEST

CHRISTOPHE MEGEVAND
Schuman Cheese
NEW JERSEY, USA
He has over 40 years of experience in cheese plant management experience. Christophe started his career with traditional cheese making in the Alps and has broad knowledge in many specialty cheese types. He is Schuman Cheese EVP of cheese manufacturing.

DR. LLOYD METZGER
South Dakota University
SOUTH DAKOTA, USA
Lloyd is the coach of the dairy products judging team at South Dakota State University and is the executive secretary of the North Central Cheese Industry Association.

VIRGIL METZGER
Cheese & Dairy Consultant
ILLINOIS, USA
Virgil Metzger is a Cheese & Dairy Consultant. He spent 41 years with Kraft Foods in the Cheese & Dairy Business. He has been a cheese judge for the National Collegiate Dairy Products Evaluation contest, the USCCC and WCCC over the past twenty years.

ALBERTO MONTESDEOCA
Quesos Montesdeoca
SPAIN
Alberto Montesdeoca is a third generation dairy farmer and owner of Montesdeoca Cheese Factory in Tenerife, Spain. Mr. Montesdeoca has previously judged at international contests.

KOBUS MULDER
Mulder Consult
SOUTH AFRICA
Kobus Mulder studied dairy science and has been working in the African dairy industry for 52 years; 36 years as a cheese consultant and 16 years as an international cheese marketer. He is a regular cheese judge at international contests and the author of “Cheeses of South Africa”.

PER OLESON
St. Clemens Food Products
DENMARK
Mr. Olesen has lived and breathed cheese throughout his life as director and cheese producer of St. Clemens Food Products, located on the small island Bornholm in the Baltic Sea. He was named World Champion at the 1998 World Championship Cheese Contest.
GURTH PRETTY  
Cheese ++  
CANADA  
Gurth is a cheese professional having worked as a consultant to retailers and cheesemakers, a distributor of Canadian artisanal cheese, a Sr. Deli Cheese Specialist for Loblaw Companies Ltd. He is the author of award-winning “The Definitive Guide to Canadian Artisanal & Fine Cheese”.

MIKE PEDERSON  
WI DATCP  
WISCONSIN, USA  
Michael has been with WI Dept. of Agriculture & Consumer Protection since 1991 as an inspector/cheese grader. He has participated in several World and United States Championship Cheese Contests. He also serves as a head judge for the WI State Fair Dairy Products Contest.

MIGUEL ROLO  
Epta Improvável  
PORTUGAL  
Miguel started 25 years ago with the production of sheep’s milk for the producing traditional raw milk cheeses. Involved in the regulation of European PDO cheeses, he had the opportunity to work with organizations on several different kinds of European cheese.

GIUSEPPE ROSTITI  
Mofin ALCE Group  
ITALY  
Professional experience of 30+ years in agro-food, food biotechnology & pharmaceutical industries. He is also a cheese master taster (ONAF).

DAVID SATTERNESS  
Chr. Hansen  
SOUTH DAKOTA, USA  
David is a Regional Manager at Chr. Hansen. He began judging cheese while attending South Dakota State University and received his Wisconsin cheese graders license in the early 1980s. Since 1996, he has regularly judged the IMPA Cheese Contest, and has judged at U.S. and World Championship Cheese Contests.

CHRISTIAN SCHMUTZ  
FROMARTE  
SWITZERLAND  
Christian worked as a cheesemaker for six years at various cheese dairies in Fribourg. He has spent the last 12 years working with FROMARTE in Bern as Assistant of the CEO.
WORLD CHAMPIONSHIP CHEESE CONTEST

RUSSELL SMITH
Dairy Australia
AUSTRALIA
Russell has a background in cheese distribution and retail. He also has a commercial cheese makers certificate and consults to the industry especially in sensory aspects of cheese and dairy product evaluation. He is in charge of an Australia-wide program of competition judge training.

MARIANNE SMUKOWSKI
Center for Dairy Research
WISCONSIN, USA
Marianne is the Outreach Program Manager at the Center for Dairy Research in Madison, WI. She provides technical support to the dairy industry in the following areas: third party audits, GMP reviews, regulatory liaison and developing food safety plans.

DEAN SOMMER
Center for Dairy Research
WISCONSIN, USA
For the last 16 years, Dean has worked at CDR as a cheese technologist working with a broad range of the cheese industry. Prior to that, he worked for 19 years in technical services and operations at Alto Dairy.

SARAH STEWART
Neal’s Yard Dairy
UNITED KINGDOM
Sarah has 20 years of experience in the cheese industry working for Neal’s Yard Dairy (NYD) in London. She has experience in managing export, managing the buying, and then the maturation and allocation of cheeses. Sarah is now a partner in the NYD business.

CATHY STRANGE
Whole Foods Market
TEXAS, USA
Cathy is a Global VP with Whole Foods Market and has been a specialty industry expert for over 30 years. She is an international ambassador for the international Les Guilde des Fromagers and has judged in cheese competitions around the world.

RANDY SWENSEN
WI Aging and Grading Cheese, Inc.
WISCONSIN, USA
Randy works at Wis. Aging and Grading Cheese Inc. He has been a licensed Wisconsin cheese grader for over 17 years.
ERNESTO TOALOMBO  
ProyectAlimentos Cía Ltda.  
ECUADOR  
Ernesto is a Food Engineer; working in consultation and production of aged cheeses, made in Ecuador and Latin America. He has participated as a cheese judge in international competitions in Uruguay, Brazil and in Italy at the World Cheese Awards in 2019.

STEFAN TRUTTMAN  
FROMARTE  
SWITZERLAND  
Stefan has been with FROMARTE for four years as quality manager. He spent six years at ETH Zurich as food scientist for protective lactic acid bacteria and whey based cheese culture production. He also was at Biedermanns Dairy four years as project manager for fermented whey products.

ERIC VORPAHL  
Masters Gallery Foods  
WISCONSIN, USA  
Eric has over 15 years of experience in the dairy industry. He currently serves as Inventory Risk Manager at Masters Gallery Foods, executing risk management strategies, managing bulk warehouses, and cheese grading.

NEIL WILLMAN  
New Zealand Cheese School  
NEW ZEALAND  
Neil has been in the dairy industry since 1971 training and consulting with cheesemakers in Australia and New Zealand. Judged extensively since 1991 and have been Head Judge at six competitions. Has experience making cheese from Cow, sheep, goat and buffalo and a small batches of deer milk cheese.

DR. STEVE ZENG  
Langston University  
OKLAHOMA, USA  
Dr. Steve Zeng is a Professor, Dairy Product Specialist and Chairperson at Langston University. He has conducted over 70 cheesemaking workshops/schools in the U.S. and globally in Argentina, Armenia, China, Jamaica, Kenya, and the Republic of Georgia.

MATT ZIMBRIC  
Foremost Farms  
WISCONSIN, USA  
Matt started his career at the Center for Dairy Research learning about cheese. He has graded and managed cheese aging programs and has also worked in quality and cheese technology/R&D. He has 20 years of cheese industry experience tasting cheese and evaluating performance.
Chief Judge
JIM MUELLER

Chief Judge Emeritus
BILL SCHLINSOG

Chief Judge Emeritus
BOB ASCHEBROCK

Assistant Chief Judge
STAN DIETSCHÉ

Assistant Chief Judge
TIM CZMOWSKI

Assistant Chief Judge
SANDY TONEY

Assistant Chief Judge
MARIANA MARQUES DE ALMEIDA

Assistant Chief Judge
JOSEF HUBATSCHÉK

Contest Chairman
BRIAN EGGBRECHT